

Casa Migliaccio

AMARONE DELLA VOLPOLICELLA

*Denominazione di Origine
Controllata e Garantita*

CLASSIFICATION:DOCG

PRODUCTION COUNTRY: ITALY

GRAPE VARIETY: Corvina Veronese, Corvinone, Rondinella

ALCOHOL: 15,5%

VINIFICATION

Soft pressing, during the first fifteen days of January, vinification in red (on the skin) with “cappello sommerso” at controlled temperature (20-22°C). The maceration process takes about 25 days.

AGEING: low fermentation in barriques and ageing in barriques for 36 months. Bottled in sterile line, with a cork vacuuming system. Maturing in bottle: about 6 months.

TASTING

VISUAL PROFILE: intense purple red.

OLFACTORY PROFILE: notes of cherry, black cherry, plum and licorice, spices, with a finish cocoa fragrance.

TASTE PROFILE: elegant, with deep mature red berries, spices, chocolate, pepper, harmonious and smooth and at the same time complex and full-bodied.

RECOMMENDED WITH: To sip accompanied by red meat, game and with spicy cheese. Excellent wine for meditation.



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